

**Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1. (Currently Amended) Denatured carob flour[,]~~characterized in that it comprises[[:]]comprising~~  
2-15% [[S]]sugars,  
0.2-1.5% [[C]]cyclitols (pinitol),  
2-10% [[L]]lignins,  
10-30% [[C]]celluloses,  
3-20% [[H]]hemicelluloses,  
1-6% [[P]]pectins,  
25-55% [[C]]condensed tannins,  
3-9% [[P]]protein and less than 8%[[W]]water.
2. (Currently Amended) Denatured carob flour according to claim 1, wherein the [[S]]sugar content is 3-10%.
3. (Currently Amended) Denatured carob flour according to claim 1 ~~or 2~~, wherein the [[C]]cyclitols content is 0.3-1%.
4. (Currently Amended) Denatured carob flour according to ~~one of~~ claim[[s]] 1[-3]], wherein the [[L]]lignins content is 2-7%.  
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5. (Currently Amended) Denatured carob flour according to ~~one of~~ claim[[s]] 1[-4]], wherein the [[C]]celluloses content is 15-28%.

6. (Currently Amended) Denatured carob flour according to ~~one of~~ claim[[s]] 1[[-5]], wherein the [[H]]hemicelluloses content is 3-9%.

7. (Currently Amended) Denatured carob flour according to ~~one of~~ claim[[s]] 1[[-6]], wherein the [[P]]pectins content is 2-5%.

8. (Currently Amended) Denatured carob flour according to ~~one of~~ claim[[s]] 1[[-7]], wherein the [[C]]condensed [[T]]tannions content is 30-48%.

9. (Currently Amended) Denatured carob flour according to ~~one of~~ claim[[s]] 1[[-8]], wherein the [[P]]protein content is 4-8%.

10. (Currently Amended) Denatured carob flour according to ~~one of~~ claim[[s]] 1[[-9]], wherein the [[W]]water content is less than 6%.

11. (Currently Amended) Process to obtain a flour according to claim 1, comprising the following steps:

- a. [[C]]cleaning the whole fruit;
- b. [[C]]crushing the carob fruits;
- c. Separation or separating carob seeds and kibbled carob pulp;
- d. [[T]]toasting between 130-200°C;
- e. Extraction process extracting;
- f. Separation[:]separating;
- g. [[M]]milling[:] 90% of particles below 250 µm;
- h. Separation[:]separating;
- i. [[D]]drying[:] below 8%[,] and
- j. Classification classifying (sieving)[:] .

12. (Original) Process according to claim 11, wherein in step b. the carob pod is shredded into pieces smaller than 3 cm.

13. (Currently Amended) Process according to claim 11 ~~or 12~~, wherein the temperature is between 140-150°C.

14. (Currently Amended) Process according to ~~one of~~ claim[[s]] 11[[-13]], wherein the time period for the toasting process is 5-60 minutes.

15. (Original) Process according to claim 14, wherein the time period is 10-20 minutes.

16. (Currently Amended) Process according to ~~one of~~ claim[[s]] 11[[-15]], wherein in step e. the extraction is performed in the range of 5-80°C.

17.(Currently Amended) Process according to ~~one of~~ claim[[s]] 11[[-16]], wherein in step e. the ratio of pulp to water is 1:20 (wt./wt.).

18.(Currently Amended) Process according to ~~one of~~ claim[[s]] 11[[-17]], wherein in step e. the extraction is performed for 5 minutes to 24 hours.

19.(Currently Amended) Process according to ~~one of~~ claim[[s]] 11[[-18]], wherein in step g. 90% of particles are below 150 µm.

20.(Currently Amended) Process according to ~~one of~~ claim[[s]] 11[[-19]], wherein between steps g. and h. steps e. and f. are at least once repeated.

21.(Currently Amended) Process according to ~~one of~~ claim[[s]] 11[[-20]], wherein in step i. the drying is performed at a temperature which does not exceed 140 °C.[[8%]]

22.(Currently Amended) Process according to ~~one of~~ claim[[s]] 11[[-21]], wherein the process is carried out continuously.

23.(Currently Amended) ~~The use of the flour according to claim 1 in f Foods, dietary supplements, animal feed, pet food, human and or animal medicine comprising flour according to claim 1.~~